



**TAKE A SEAT. GET COMFY.
ABSORB THE MENU
& ENJOY OUR CRAFT BEERS.**

APPETIZERS

ISLANDER SAMPLER	UNO \$16 / SHARE \$32
Mini Chicken Empanadas, Four Cheese Casava Spheres, Chicken Wings, Croquetas de Jamón Serrano, Tater Tots, Mayo Garlic-Tomato Aioli	
CHICHARRÓN CON GUACAMOLE	\$18
Crispy Local Pork Belly Chicharrón and Fresh House Made Guacamole	
SHRIMP FIRECRACKER	\$19
Coqui Helles Shrimp Tempura, Sweet Chili Butter Cream, Ajonjolí Crumbles and Scallions	
OLD HARBOR FAMOUS BBQ WINGS	\$17
Choose from Kofresi-Guava BBQ Sauce, Golden Tangy Mustard, Honey Amber Sauce, or Celery Swirls	
CROQUETAS DE JAMÓN SERRANO	\$16
Roasted Pepper-Spam Dipping Sauce	
GARLIC AND HERBS GOAT CHEESE CROSTINI	\$20
Sweet Almonds and Scallions Vinaigrette	
TAVERN LOADED TATER TOTS	\$15
Santo Viejo Beer Cheese, Crispy Bacon, Jalapeños, Pico de Gallo, Sour Cream, Guacamole and Scallions	

SANDWICHES

CRISPY CHICKEN SANDWICH	\$18
Crispy Bacon, Yellow Cheddar, Pickles, Lettuce, Tomato, Onions and Sriracha Aioli in Toasted Brioche Bun	
GRAND SLAM DOG	\$19
Crispy Potatoes, Mustard, Tropical Tides Bacon Jam, Fennel Sweet Relish and Melted Cheese	
DÍMELO' RUBEN!	\$19
Sliced Smoked Corned Beef Brisket, Sauerkraut, Swiss Cheese, and Russian Dressing in Marble Rye Bread	
BEST TURKEY BLT	\$20
Turkey Breast, Black Forest Ham, Cheese (your Choice), Bacon, Cucumber Relish, Lettuce, Onion and Tomato in Toasted Ciabatta	
BACON BOOGIE BURGER	\$20
Your Choice of Cheese, Lettuce, Tomato, Onions, Crispy Bacon, Bacon Jam and House Capers Aioli in a Buttery Brioche Bun	

SIDES		
French Fries	\$7	Onion Rings \$8
Truffle and Parmesan	\$10	Sweet Potato Fries \$10

SALADS

SPINACH AND APPLE	\$14	
Frosted Almonds, Goat Cheese, Bacon, Crispy Onion Ringlets, Cherry Tomatoes and Raspberry Vinaigrette		
WEDGE CLASSICA	\$12	
Crispy Pancetta, Carrot Ribbons, Red Onions, Heirloom Cherry Tomato and Blue Cheese Dressing		
RUSTIC TOMATO PANZANELLA	\$18	
Fresh Mozzarella Chunks, Marinated Cucumbers, Tomato Wedges, Onions and Garlic Croutons, Aged Balsamic Vinaigrette		
ENHANCEMENTS		
Grilled Chicken Breast	\$8	Grilled Shrimp \$12
Pan Seared Beef Tips	\$10	Herbed Salmon \$18

PIZZA

MASA REGULAR O DE COLIFLOR

NAPOLITANA	\$20	
Mozzarella fresca, albahaca, tomates frescos, salsa pomodoro y aceite de oliva extra virgen		
MARULLO	\$19	
Camarones, chorizo parrillero, salsa pomodoro, aceite de oliva extra virgen y parmesano		
SUCULENTA	\$18	
Salsa pomodoro, aceite de oliva extra virgen y cinco quesos: Mozzarella, Fontina, Provolone, Feta y Parmesano		
JARDINERA	\$19	
Salsa pomodoro, setas asadas, aceitunas negras, pimientos, cebolla, albahaca, aceite de oliva extra virgen y parmesano		
CARBONARA	\$20	
Pancetta, tocineta, cebolla, salsa blanca y parmesano		
CLÁSICA	\$22	
Salsa pomodoro, pepperoni y/o chorizo con queso parmesano y aceite de oliva extra virgen		
BUCANERA	\$21	
Salsa blanca y salsa pomodoro con jamón ahumado, pollo a la parrilla, pepperoni, tocineta y parmesano		
TRUFADA	\$25	
Salsa blanca y salsa de trufas negras, setas asadas, cebollas caramelizadas, arúgula, parmesano y aceite de trufas blancas		
EXTRAS:		
Mozzarella fresca	\$5	Cebolla \$1.50
Albahaca	\$1.50	Pancetta \$3
Tomate fresco	\$1.50	Tocineta \$3
Salsa	\$1.50	Pepperoni \$1.50
Camarones	\$5	Chorizo \$1.50
Queso Parmesano	\$1.50	Jamón \$1.50
Mozzarella regular	\$3	Pollo \$3
Queso Feta	\$3	Salsa de Trufas \$5
Setas	\$5	Cebollas caramelizadas \$3
Chorizo Parrillero	\$3	Arúgula \$3
Aceitunas	\$1.50	Aceite de Trufas \$3
Pimientos	\$3	

MAIN

BEER BATTERED FISH AND CHIPS \$22
Hoppy Tides Crust, Fries, Pickles, Tartar Sauce and Dill - Sweet Dill Vinegar

16OZ SIGNATURE RIB EYE STEAK FRITES \$62
Bacon Fat Crispy Brussel Sprouts, Served with Fries and Au Poivre Green Peppercorn Sauce

NEW TAVERN CHICKEN TENDERS BASKET \$22
Served with Fries and BBQ Sauce

CHICKEN MILANESE \$24
Thin Crispy Chicken Cutlet, Dry Figs, Fresh Mozzarella, Arugula, Tomatoes, Red Onions, Aged Balsamic Glaze and Extra Virgin Olive Oil

THE BEST TRUFFLE MAC AND CHEESE EVER! \$33
Bacon, Diced Tomato, Button Mushrooms, Three Cheese Truffled Mornay Sauce and Panko Buttered Crumble

GUAVA BBQ PULLED PORK \$27
Longaniza Sausage Bread Pudding, Chicharrón Crumbles, Scallions, New Orleans BBQ Voodoo Sauce and Tomato Confit

DESSERTS

CINNAMON FRENCH TOAST BREAD PUDDING \$12
Butter Rum Sauce and Vanilla Ice Cream

CHOCOLATE BROWNIE \$12
Vanilla Ice Cream

1976 SPLIT BANANA FOSTER \$13
Chocolate Sauce, Salted Caramel, Maraschino Cherries and Vanilla Ice Cream

KIDS MENU:

All Served with Fruits, Vegetables or Fries

CHEESEBURGER \$14

GRILLED CHEESY HOT DOG \$12

MAC AND CHEESE \$14

CHEESE PIZZA \$15



EVERY DAY BEER HAPPY HOUR

\$5.00

4PM-6PM



SUNDAYS, WEDNESDAYS & THURSDAYS - 11:00AM TO 12:00AM [KITCHEN UNTIL 10:00PM]

FRIDAYS & SATURDAYS - 11:00AM TO 1:00AM [KITCHEN UNTIL 11:00PM]

DRINKS MENU

COQUI COCO 12

*1800 Coco, Pineapple Syrup, Rosemary Syrup,
Aromatic Bitters and Coqui Beer*

AGUITA DE PLAYA 13

*Banhez Ensemble, Blue Curacao, Simple Syrup,
Lemon/Lime Juice and Yunque Beer*

INDIA BONITA 13

*Volcán de Mi Tierra Silver, Apricot Combier,
Hibiscus Syrup, Lemon/Lime Juice, Orange Bitters
and Taina Beer*

TROPICALEO 14

*Grand Marnier, Guava Nectar, Lemon/Lime Juice,
Spiced Cherry Bitters and Tropical Tides Beer*

BLASK SAILS 13

*Agavero, Crab Island Coffee, Dry Vermouth,
Chocolate Bitters and Kofresi Beer*

ETERNAL SUNSET 14

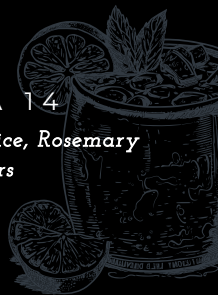
*Collective Arts Gin, Finlandia Botanical Cucumber &
Mint, Simple Syrup, Lemon/Lime Juice, Starlino
Orange, Maraschino Liquor and Peychaud's Bitters*

KENTUCKY PUNCH 14

*Sazerac Rye, Apricot Combier, Hibiscus Syrup, Lime
Juice, Apple Juice, Spiced Cherry Bitters and Ginger
Beer*

VIENTO Y MAREA 14

*Banhez Ensemble, Ginmare, Lime Juice, Rosemary
Syrup, Peychaud's Bitters*



DRINKS MENU

TAMARINDO SIDE CARD 14

Hennessy VS, Grand Marnier, Pitorro Tamarindo, Lime, Spiced Syrup, Orange Bitters, Sugar and Cinnamon



NY SOUR 14

Woodford Reserve, Lemon/Lime Juice, Simple Syrup, Angostura Aromatic Bitters, Egg White and Red Wine

HOPPY CITRUS SHANDY COCKTAIL 12

Combiar Orange Liquor, Freshly Squeezed Lemon Juice, Simple Syrup, Lemon/Orange Slices and Coqui Beer

BEER MARGARITA 13

Tequila Jose Cuervo, Sour Mix, Triple Sec, Freshly Squeezed Lime Juice, Lime Wedges and Santo Viejo Beer

TROPICAL IPA PUNCH 13

Bacardi, Triple Sec, Pineapple Juice, Orange Juice, Coconut Water, Lime Juice, Simple Syrup, Pineapple/Orange/Lime Slices and Tropical Tides Beer

BLACKBERRY VODKA BEER SMASH 13

Finlandia, Fresh Blackberries, Simple Syrup, Fresh Lemon Juice, Blackberry and Lemos Slices, and Taina Beer



OLD HARBOR
BREWED IN PUERTO RICO SINCE 1996